



*The*  
**ARROGANT  
BUTCHER**

QUALITY FOOD & PREMIUM DRINKS

**GROUP  
EVENTS**

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**Downtown Phoenix Cityscape**  
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## Welcome to...



An iconic restaurant in both location and flavors, The Arrogant Butcher is in the middle of the Downtown Phoenix action. The menu is sure to please, featuring everything from savory seafood and classic cocktails to charcuterie and craft beer at the bar. For a sporting event, concert, or a night out on the town - The Arrogant Butcher has something for everyone.

# Our Spaces

## THE OFFICE & THE BOARDROOM



### THE OFFICE

**SEATED:** 22 Guests

**RECEPTION:** 22 guests (Standing room only)

The Office is a versatile space ideal for an intimate celebration or a professional meeting. Fully equipped with a 48" flat screen TV and wireless mic, the private space has floor-to-ceiling with sound control panels and curtains that can remain open to the dining room or closed for privacy.

### THE BOARDROOM

**SEATED:** 18 Guests

**RECEPTION:** 18 Guests (Standing room only)

The Boardroom is slightly smaller than The Office but provides the same features such as a flat screen TV, wireless mic, plus sound panels and curtains for additional privacy.

### THE OFFICE & THE BOARDROOM COMBINED

**SEATED:** 40 Guests

**RECEPTION:** 50 Guests

The Office & The Boardroom are adjacent to one another and the spaces can also be combined for larger events, creating the ideal space for everything from business meetings to rehearsal dinners.



# Our Spaces

## THE NEWS ROOM



**SEATED:** 55 guests

**RECEPTION:** 60 guests

When looking for a larger venue for a special occasion, consider The News Room. A collage of framed nostalgic, historical, and quirky photographs lines two entire walls, providing a unique atmosphere. The room is fully equipped with a wall-mounted 60" flat screen TV & wireless mic. Comfortable booths and a variety of table sizes allow can be configured to suit any event.

## THE PATIO

**SEATED:** 72 guests

**RECEPTION:** 100 guests

Situated across the street from Talking Stick Resort Arena and a short walk from Chase Field, the Patio offers a unique street-side setting in the heart of Downtown Phoenix with tables that can be configured for a variety of events.





# Plated Lunch Menu

## THE COMMUTER

**\$25 Per Person**

### Starter

*(for the table)*

#### SPINACH & ARTICHOKE DIP

*Sour Cream, Pico de Gallo, Warm Tortilla Chips*

### Entrées

*(choice of)*

#### MEDITERRANEAN SALAD

*Sun Dried Olive, Crispy Chickpea, Cucumber, Cauliflower, Feta Cheese,  
Toasted Pine Nut, Harissa Yogurt Vinaigrette*

#### BRUSSELS SPROUTS & SQUASH

*Quinoa, Fuji Apple, Kale, Medjool Date, Marcona Almond,  
Aged Cheddar*

#### AB CHEESEBURGER\*

*Prairie Breeze Cheddar, Grilled Onion, Shredded Lettuce, Pickle*

#### TURKEY PASTRAMI

*Coleslaw, Swiss, Pretzel Bun*

### Dessert Add-On

*(\$8 per person )*

#### MASCARPONE CHEESECAKE

*Seasonal Fruit, Vanilla Crema, Pistachio Crumble*

#### PEANUT BUTTER & CHOCOLATE PIE

*Crème Chantilly, Caramel, Peanut Butter Fudge Crumble*

*For parties over 25 guests the menu is limited to 3 entrées and 1 dessert.*

*Please notify your server of any food allergies.*

*\*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

# Plated Lunch Menu

## THE CONGRESSMAN

**\$35** Per Person

### Starters

*(for the table)*

#### HOUSE SOFT PRETZELS & PROVOLONE FONDUE

#### SPINACH & ARTICHOKE DIP

*Sour Cream, Pico de Gallo, Warm Tortilla Chips*

### Entrées

*(choice of)*

#### MEDITERRANEAN SALAD

*Sun Dried Olive, Crispy Chickpea, Cucumber, Cauliflower, Feta Cheese, Toasted Pine Nut, Harissa Yogurt Vinaigrette*

#### SALMON\*

*Glazed Heirloom Beets, Roasted Cauliflower, Pesto Quinoa, Marcona Almond*

#### AB CHEESEBURGER\*

*Prairie Breeze Cheddar, Grilled Onion, Shredded Lettuce, Pickle*

#### TURKEY PASTRAMI

*Coleslaw, Swiss, Pretzel Bun*

### Dessert Add-On

*(\$8 per person)*

#### MASCARPONE CHEESECAKE

*Seasonal Fruit, Vanilla Crema, Pistachio Crumble*

#### PEANUT BUTTER & CHOCOLATE PIE

*Crème Chantilly, Caramel, Peanut Butter Fudge Crumble*

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# Plated Dinner Menu

## STADIUM MENU

*\$45 Per Person*

### Starter

**HOUSE SOFT PRETZELS & PROVOLONE FONDUE**

### Salad

**SIMPLE CHOPPED**

*Mixed Greens, Cherry Tomato, Cucumber, Champagne Vinaigrette*

### Entrées

*(choice of)*

**BEEF SHORT RIB STEW\***

*Green Chile, Fried Egg, Cornbread*

**BUTCHER'S MEATLOAF**

*Smashed Potato, Buttered Green Bean, Brown Sugar Tomato Glaze*

**CRISPY CHICKEN BREAST**

*Jumbo Lump Crab, Green Beans, Lemon Capers Butter, Calabrian Chile*

### Dessert

**MASCARPONE CHEESECAKE**

*Seasonal Fruit, Vanilla Crema, Pistachio Crumble*

**VEGETARIAN ENTRÉE AVAILABLE UPON REQUEST**

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# Plated Dinner Menu

## CITYSCAPE

\$55 Per Person

### Starter

(for the table)

**HOUSE SOFT PRETZELS & PROVOLONE FONDUE**

**SPINACH & ARTICHOKE DIP**

*Sour Cream, Pico De Gallo, Warm Tortilla Chips*

### Salad

**SIMPLE CHOPPED**

*Mixed Greens, Cherry Tomato, Cucumber, Champagne Vinaigrette*

### Entrées

(choice of)

**CRISPY CHICKEN BREAST**

*Jumbo Lump Crab, Green Beans, Lemon Caper Butter, Calabrian Chile*

**NEW YORK STRIP\***

*Fresh Tarragon Béarnaise & Seasonal Vegetables*

**SALMON\***

*Glazed Heirloom Beets, Roasted Cauliflower,  
Pesto Quinoa, Marcona Almond*

**BEEF SHORT RIB STEW\***

*Green Chile, Fried Egg, Cornbread*

### Dessert

(choice of)

**MASCARPONE CHEESECAKE**

*Seasonal Fruit, Vanilla Crema, Pistachio Crumble*

**PEANUT BUTTER & CHOCOLATE PIE**

*Crème Chantilly, Caramel, Peanut Butter Fudge Crumble*

**VEGETARIAN ENTRÉE AVAILABLE UPON REQUEST  
ENHANCE YOUR MENU WITH FILET MIGNON**

*For parties over 25 guests the menu is limited to 3 entrées and 1 dessert.*

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# DINNER ADDITIONS

## A LA CARTE PRICING

### Starters for the Table

#### **BUFFALO CHICKEN WINGS**

*Celery, Shaved Carrot, Parmesan, Ranch.....13*

#### **SPINACH & ARTICHOKE DIP**

*Sour Cream, Pico de Gallo, Warm Tortilla Chips.....12*

#### **HOUSE PRETZELS & PROVOLONE FONDUE.....13.25**

#### **CRISPY SHRIMP**

*Shishito Pepper, Spicy Aioli.....15*

#### **SMOKED CARNITAS NACHOS**

*White Bean, Smashed Avocado, Sour Cream, Pico de Gallo.....15*

### Beverage

#### **SELECT WINE BY THE BOTTLE**

*ask your event manager for current wine options*

#### **CUSTOMIZED WINE PAIRINGS**

*ask your event manager for details*

#### **BEER, WINE, SPECIALTY COCKTAILS, NON-ALCOHOLIC BEVERAGES**

*charged based on consumption*

*\*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

# Frequently Asked Questions

## **WHAT DOES A FOOD & BEVERAGE MINIMUM CONSIST OF?**

A food and beverage minimum goes towards any food and beverage spending for your event. If this minimum amount is not met, the remainder is considered a room charge. It's helpful to keep in mind that minimums vary based on the day of the week, time of year, space requested, and group size. This does not include the 4% service charge, sales tax, and gratuity.

## **WHAT IS THE DIFFERENCE BETWEEN THE 4% SERVICE CHARGE & GRATUITY?**

Gratuity is the amount you decide to leave the team who executes your event. You may indicate that amount on the online agreement or at the end of your event. As always, gratuity is determined solely by you. The service charge pays for any associated operating costs.

For events with a food and beverage minimum exceeding \$10,000 or full restaurant buyouts, where the restaurant is closed to the public, a 21% service charge will replace the 4% service charge and gratuity option. A deposit will also apply. Please speak to your Special Events Manager for details.

## **HOW DO I CONFIRM MY EVENT RESERVATION?**

After your dedicated Special Events Manager sends the online event agreement, please sign and return within three calendar days.

## **WHEN DO I SUBMIT MY FOOD & BEVERAGE SELECTIONS?**

Please submit food and beverage selections to your Special Events Manager two weeks prior to your event. This will help ensure product is ordered and delivered on time.

## **WHEN DO I PROVIDE MY FINAL GUEST COUNT?**

Please share your final guest count three calendar days before the event. If your guests are not able to confirm their attendance in time, we will work off of the original guest count included in the agreement. If the guest count is higher than the number included in the agreement, we will do our best to accommodate the increase.

## **WHAT TYPE OF MENUS ARE USED FOR GROUP EVENTS?**

You will select a prix-fixe menu consisting of an array of signature items from the restaurant's regular menu. All locations have a variety of options to choose from and our menus change seasonally to ensure you and your guests have a top-notch culinary experience. While choosing menu items, please keep in mind some substitutions may occur based on seasonality and availability.

## **WHAT HAPPENS IF I CANCEL MY EVENT?**

We understand that life doesn't always go to plan and that you may need to cancel your event. To avoid cancellation fees make sure cancellation occurs two weeks prior to the event date.

## **WHAT ARE CANCELLATION FEES?**

If you cancel within two weeks of your event, 50% of the food and beverage minimum and sales tax will be charged. Cancellations that occur less than 24 hours out from the event will result in a 100% charge of the food and beverage minimum and sales tax. Different cancellation policies apply for group reservations in a main dining room or full restaurant buyouts. If this applies to your event, please ask your Special Event Manager for more information. Cancellation fees are not transferable.

# Frequently Asked Questions

## **WHAT HAPPENS IF I BOOK A PATIO & IT RAINS?**

We try our best to be on Mother Nature's good side; however, your patio event will go on rain or shine. If the weather is not cooperating, we will do our best to relocate your group to another location. If there is not a "plan B" available, the guest is responsible for the required cancellation fee.

## **WHAT HAPPENS IF I AM LATE TO MY EVENT?**

If you are more than 30 minutes late without a phone call, we have the right to release the space. This will be considered a cancellation and fees will apply.

## **ARE DECORATIONS ALLOWED?**

We love when guests make our space their own by adding special touches. Centerpieces, candles, balloons attached to weights, and table runners are all great ways to customize the space. In order to ensure future guests can have the same custom experience, we don't allow anything that will stick around any longer than your event. These include, but are not limited to, feathers, confetti, adhesives on any surfaces, loose balloons, and of course, glitter (yes, it is flashy and fun, but it lasts forever.)

## **CAN I USE AN FRC LOGO ON COLLATERAL FOR MY EVENT**

If you would like to include our logo on event collateral, please request a brand standard kit and hi-resolution logo from your Special Events Manager. All collateral will need to be approved by our marketing department before it's produced and sent out.

## **WHAT HAPPENS TO MY CREDIT CARD INFORMATION?**

In order to secure the reservation, we do require a credit card on file for cancellation purposes or possible event deposits if applicable. The numbers and information are encrypted for your security, so you will also need to have this card (or whichever card you'd like) with you at the conclusion of the event.

## **HOW DOES FINAL PAYMENT WORK?**

Final payment is due at the end of your event and one check will be presented; we do not offer separate checks for group events. The total cost includes food, beverage, sales tax, service charge, and gratuity. Unfortunately, we do not accept Fox Restaurant Concepts gift cards from Costco for event payment.